

## FOX HOLE DINNER FOR TWO (Turkey and Chicken Poulette)

Two spoons butter or oil or fat  
Two spoons flour

- \*One can chicken and noodles
- \*One can turkey loaf, cut up into pieces
- Three dashes TABASCO pepper sauce
- \*Salt and pepper to taste
- \*One can cheese spread
- \*12 spoons milk

\*Crackers from one C-Ration can, crumbled

No one likes to dine alone, and this recipe is ideal to combine a variety of C-Ration Units.

Melt butter or oil or fat, add flour and stir until smooth. Add milk and continue to cook until sauce begins to thicken. Add cheese spread and cook until cheese melts and sauce is even. Empty cans of turkey loaf and chicken noodles into the cheese sauce. Season with Tabasco, salt and pepper to taste and continue cooking. Cover poulette with crumbled crackers and serve piping hot.

\*This is from your Basic C-Ration

## SOUP DU JOUR

- \*One can ham and lima beans, mashed
- One equal can hot water
- \*Salt and pepper to taste
- A generous dash TABASCO pepper sauce
- Three spoons green onions, chopped and sautéed in butter or oil or fat
- Two spoons butter or oil or fat for the onions
- Four spoons butter or oil or fat for the bread croutons or crumbled crackers
- \*Fried bread croutons or crumbled crackers

There is a soup du jour on every menu in every American restaurant from Maine to Frisco. There is no reason why the Armed Forces should be an exception. The front line fighting man has one advantage. He knows what goes into his soup du jour.

Mash the ham and lima bean mixture to a pulp. Combine with a can of hot water and bring to a boil, stirring briskly all the time. Add Tabasco and salt and pepper to taste. Serve piping hot, garnished with fried white bread croutons (pieces of white bread cut up into cubes) or crumbled crackers sautéed in butter or oil or fat.

\*This is from your Basic C-Ration

## BREAST OF CHICKEN UNDER BULLETS

- \*One can boned chicken
- \*One can cheese spread
- \*Salt and pepper to taste
- One dash TABASCO pepper sauce
- \*White bread
- Two spoons butter or oil or fat, if available

Breast of chicken under glass was never intended for areas where glass and shrapnel fly. This dish can be prepared in quick time, using only the Basic C-Ration.

Heat the can of boned chicken in a meat can. Melt the cheese spread. If butter or oil or fat is available, add two spoons. Season with salt and pepper and Tabasco. Cut loaf of white bread in half, trimmed if so desired. Place a mound of chicken over each half of white bread and cover each with the hot melted cheese sauce. This should stick to your ribs.

\*This is from your Basic C-Ration

## BATTLEFIELD FUFU (Chicken with Peanut Butter Sauce)

- \*One can boned chicken
- \*One can peanut butter
- Two spoons butter or oil or fat
- One spoon soya sauce
- Two dashes TABASCO pepper sauce
- \*Two to three spoons milk

Ham slices or pork steaks may be substituted for the boned chicken. No matter what you do to it, though, it is still Battlefield FuFu.

Melt the butter or oil or fat and add the peanut butter. Stir until well blended. Add the milk and continue cooking until sauce is smooth. Now add the can of boned chicken, pulled apart, and the soya sauce and Tabasco. Continue cooking until hot and smooth. This may be served over boiled rice or crumbled crackers or with white bread.

\*This is from your Basic C-Ration

## HAM WITH SPICED APRICOTS

- \*One can fried ham, sliced with juices
- \*One can apricots with juice
- \*One can jam
- Three spoons flour
- Three spoons butter or oil or fat
- One spoon lemon juice
- One spoon soya sauce
- Generous dash TABASCO pepper sauce
- \*Salt and pepper to taste

Melt butter or oil or fat, add flour and stir until well blended. Add the jam and cook until melted. Now add the juices from the ham and the apricots as well as the lemon juice, soya sauce and Tabasco. Salt and pepper to taste. Con-